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# MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

## MOUNT VERNON, N. Y.

### Milk—Production, Care, and Sale. (Reg. Bd. of H., Feb. 17, 1913.)

SEC. 102-A. *Classification of milk to be sold in the city of Mount Vernon, N. Y.*—All milk held, kept, offered for sale or sold and delivered in the city of Mount Vernon shall be so held, kept, offered for sale or sold and delivered under either or any of the following grades or designations, and under no other, and in accordance with such rules and regulations as may be adopted by the board of health, namely:

Grade A.—For infants and children:

1. Certified or guaranteed milk.
2. Inspected milk (raw).
3. Selected milk (pasteurized).

Grade B.—For adults:

1. Selected milk (raw).
2. Pasteurized milk.

Grade C.—For cooking and manufacturing purposes only:

- Raw milk not conforming to the requirements for Grades A and B.
- Condensed skimmed milk.
- Condensed or concentrated milk.

The provisions of this classification shall not apply to buttermilk or to milk products commonly known as kumiss, matzoon, zoolak, dried milk or milk powder, or to other similar preparations, or to cream or modified milk. No milk shall be held, kept, offered for sale or sold and delivered in the city of Mount Vernon, N. Y., under either or any of the designations known as Grades A, B, or C, or any of the subdivisions thereof, or any of the designations, condensed skimmed milk, condensed or concentrated milk, or modified milk, without special permit in writing therefor from the board of health, subject to the conditions thereof. The special permit shall specify the grade of subdivision thereof, or the special designation of milk, which the holder of such permit is authorized to keep for sale, or offer for sale, as aforesaid.

None of the provisions thereof, however shall apply to condensed milk when contained in hermetically sealed cans.

### GRADE A.—FOR INFANTS AND CHILDREN.

#### GUARANTEED MILK.

*Definition.*—Guaranteed milk is milk produced at farms holding permits therefor from the board of health, and produced and handled in accordance with the following minimum requirements, rules and regulations:

*Requirements, rules and regulations.*—1. Only such cows shall be admitted to the herd as have not reacted to a diagnostic injection of tuberculin.

2. All cows shall be annually tested with tuberculin, and all reacting animals shall be excluded from the herd.

3. No milk from reacting animals shall be shipped to the city of Mount Vernon, N. Y., for any purpose whatever.

4. The milk shall not contain more than 30,000 bacteria per cubic centimeter when delivered to the consumer, or at any time prior to such delivery.

5. The milk shall be delivered to the consumer only in sealed bottles, which have been sealed at the dairy.

6. The milk shall be delivered to the consumer within 30 hours of the time at which it was drawn.

#### CERTIFIED MILK.

*Definition.*—Certified milk is milk certified by a milk commission appointed by the medical society of the county of Westchester, as being produced under the supervision and in conformity with the requirements of that commission as laid down for certified milk, and sold under a permit therefor issued by the board of health.

#### INSPECTED MILK (RAW).

*Definition.*—Inspected milk (raw) is produced at farms holding permits therefor from the board of health, and produced and handled in accordance with the following minimum requirements, rules and regulations:

*Requirements, rules and regulations.*—1. Only such cows shall be admitted to the herd as have not reacted to a diagnostic injection of tuberculin.

2. All cows shall be tested annually with tuberculin, and all reacting animals shall be excluded from the herd.

3. No milk from reacting animals shall be shipped to the city of Mount Vernon, N. Y., for any purpose whatsoever.

4. The farms at which the milk is produced must obtain at least 75 points in an official score of the department of health. These 75 points shall be made up as follows: A minimum of 25 points for equipment and 50 points for method.

5. The milk shall not contain more than an average of 60,000 bacteria per cubic centimeter when delivered to the consumer or at any time prior thereto.

6. Unless otherwise specified in the permit, the milk shall be delivered to the consumer only in bottles.

#### SELECTED MILK PASTEURIZED.

*Definition.*—Selected milk (pasteurized) is milk produced at farms holding permits therefor from the board of health, and produced and handled in accordance with the following requirements, rules, and regulations:

*Requirements, rules, and regulations.*—1. The farms at which the milk is produced must obtain at least 60 points in an official score of the department of health. Of these 60 points, a minimum of 20 points shall be required for equipment and a minimum of 40 points for method.

2. All milk of this grade shall be pasteurized, and said pasteurization shall be carried on under a special permit issued therefor by the board of health, in addition to the permit for "Selected milk (pasteurized)."

3. The milk shall not contain more than an average of 50,000 bacteria per cubic centimeter when delivered to the consumer, or at any time after pasteurization and prior to such delivery.

4. Unless otherwise specified in the permit, the milk shall be delivered to the consumers only in bottles.

5. All containers in which pasteurized milk is delivered to the consumer shall be plainly labeled "Pasteurized." Labels must also bear the date and hour when pasteurization was performed, and the name of the person, firm, or corporation performing the pasteurization.

6. The milk must be delivered to the consumers within 30 hours after the completion of the process of pasteurization.

7. No milk shall be pasteurized more than once.

8. No milk containing more than 200,000 bacteria per cubic centimeter shall be pasteurized.

*General regulations for Grade A.*—1. The caps of all bottles containing milk of Grade A shall be white and shall contain the words "Grade A" in black letters, in large type.

2. If cans are used for delivery of milk for Grade A, the said cans shall have affixed to them white tags, with the words "Grade A" printed thereon in black letters, in large type, together with the designation "Inspected milk (raw)" or "Selected milk (pasteurized)," as the quality of the contents may require.

#### GRADE B.—FOR ADULTS.

##### SELECTED (RAW) MILK.

*Definition.*—Selected milk (raw) is milk produced at farms holding permits therefor from the board of health, and produced and handled in accordance with the following minimum requirements, rules, and regulations:

*Requirements, rules, and regulations.*—1. Only such cows shall be admitted to the herd as have been physically examined by a regularly qualified veterinarian and declared by him to be healthy and free from tuberculosis in so far as a physical examination may determine that fact.

2. The farms at which the milk is produced must obtain at least 68 points in an official score of the department of health. These 68 points shall be made up as follows: A minimum of 25 points for equipment and a minimum of 43 points for method.

3. The milk shall not contain an excessive number of bacteria when delivered to the consumer or at any time prior thereto.

##### PASTEURIZED MILK.

*Definition.*—Pasteurized milk (Grade B) is milk produced under a permit issued therefor by the board of health, and produced and handled in accordance with the following minimum requirements, rules, and regulations, and in further accordance with the special rules and regulations relating to the pasteurization of milk.

*Requirements, rules, and regulations.*—1. The milk after pasteurization must be at once cooled and placed in sterilized containers and the containers immediately closed.

2. All containers in which pasteurized milk is delivered to the customer shall be plainly labeled "Pasteurized." Labels must also bear the date and hour of the pasteurization being completed, the place where pasteurization was performed, and the name of the person, firm, or corporation performing the pasteurization.

3. The milk must be delivered to the consumer within 36 hours after the completion of the process of pasteurization.

4. No milk shall be pasteurized more than once.

5. No milk containing an excessive number of bacteria shall be pasteurized.

*General regulations for Grade B.*—1. Caps of bottles containing milk of Grade B shall be white and marked "Grade B" in bright green letters, in large type.

2. The necks and shoulders of cans containing milk of Grade B shall be painted bright green, and a metal tag shall be affixed to each can with the words "Grade B" in large type, and the words of the subdivision to which the quality of the said milk in the can conforms.

#### GRADE C.—FOR COOKING AND MANUFACTURING PURPOSES ONLY.

*Definition.*—Raw milk not conforming to the requirements of any of the subdivisions of Grade A or Grade B.

1. The caps of all bottles containing milk of Grade C shall be white and shall contain in red letters the words "Grade C" in large type and "For cooking" in plainly visible type.

2. Cans containing milk of Grade C shall be painted red on necks and shoulders and shall have in red the words "Grade C" in large type and "For cooking" in plainly visible type affixed to the can.

All creameries handling milk of different grades will be required to demonstrate to the department of health that they are capable of keeping the grades separate, and must keep records satisfactory to the department of health concerning the amount of milk of each grade handled each day.

#### CONDENSED OR CONCENTRATED MILK.

*Definition.*—This is milk of any grade or subdivision thereof from which any part of the water has been removed and to which sugar has been added.

*Rules and regulations.*—Milk of this designation shall be sold only under a permit issued therefor.

#### SKIMMED MILK.

Skimmed milk may be brought into the city of Mount Vernon, N. Y., to be used for manufacturing purposes only, provided that the milk be kept, offered for sale, or sold only in forty-quart cans which shall be colored bright blue and bear the words "Skimmed milk" or "Condensed skimmed milk" in such form as directed by the regulations of the board of health; and provided also that no wagon used for delivering skimmed or condensed skimmed milk shall be used for delivering milk of any other designation or grade.

#### Ice—Protection when Sold. (Reg. Bd. of H., Apr. 14, 1913.)

Article 11 of the Sanitary Code of the city of Mount Vernon, entitled "Unwholesome food," is hereby amended by adding thereto a new section to be known as section 84 *a*, to read as follows:

SEC. 84 *a*. No ice shall be kept, sold, or offered for sale in or upon any street of the city of Mount Vernon, except from wagons or vehicles having a suitable cover thereon so that the same shall be protected from contamination by dust, dirt, etc., nor shall any ice be kept, sold, or offered for sale from the same wagon or vehicle containing coal, coke, etc.

#### NEWARK, OHIO.

#### Privies and Cesspools—Construction Prohibited Where Sewer Connection is Possible. (Reg. Bd. of H., May 23, 1913. )

SECTION 1. That it is hereby ordered by the board of health of the city of Newark, State of Ohio, that on properties within the said city abutting on streets and alleys wherein a "sanitary" sewer is or shall have been established no privy vaults or cesspools shall henceforth be built or reconstructed on aforesaid described properties, nor shall any permits be issued or taken to clean privy vaults or cesspools except it is a permit to clean same preparatory to abandonment of vault or cesspool.

SEC. 2. That any violation of this order shall be dealt with as provided by law.